

L'ANMIEN

DINNER MENU



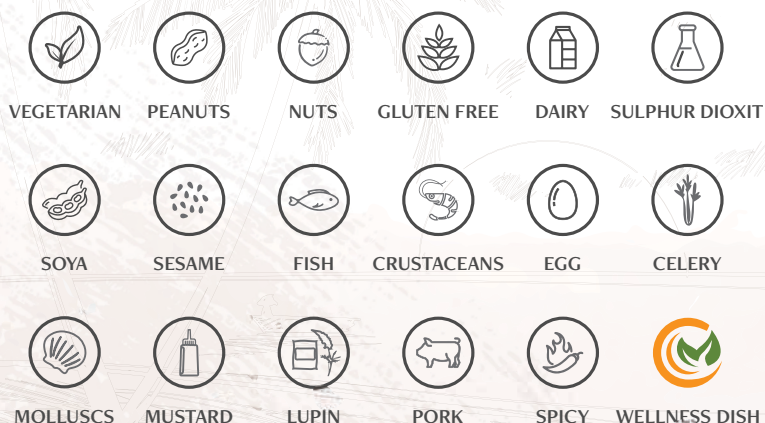
Savor Sustainable Elegance

Our commitment to sustainability ensures that you only enjoy the freshest & finest locally sourced products, as well as sustainably certified fish & seafood. The source of all imported meat and fish will be clearly indicated in the menu for your reference.

Experience the Taste of Responsibility.



FOOD ALLERGEN ICONS



Salads

FREE RANGE CHICKEN  	260
Banana blossom, herbs, peanut, onion, shallot, lemongrass dipping sauce	
TIGER PRAWN, PHAN THIET DRAGON FRUIT SALAD  	280
Pineapple, mint, shallot, Vietnamese kumquat dressing	
AVOCADO & MANGO   	240
Red onion, chili, coriander, honey dressing	
BEETROOT    	240
Watercress, pomelo, walnut, grape dressing	
CAESAR     	280
Romaine, boiled egg, crispy bacon bits, shaved parmesan	
+ Chicken	90
+ Smoked salmon	120
+ Tiger prawn	120
+ Tuna	120
+ Japanese scallop	210
+ 1/2 Lobster tail	520
L'ANMIEN SALAD   	320
Mixed garden greens, avocado, watercress, green asparagus, blue cheese, fig, shallot dressing	
EXTRA SALAD TOPPING - 100gr	
Cucumber	50
Heirloom tomato	50
Chickpea	70
Quinoa	70
Avocado	70

Goi Ca Mai



PHAN THIET WHITE SARDINE SALAD  	220
Saw leaves, scallion roots, herbs, peanut, sweet-sour fish sauce	

Appetizers

VIETNAMESE FRESH SPRING ROLLS    	280
Shrimp, rice vermicelli, lettuce, mixed herbs, peanuts sauce	
FRIED SPRING ROLLS   	280
Rice paper rolled shrimp, pork, vegetables, herbs, sweet-sour fish sauce	
YELLOW FIN TUNA TATAKI   	340
Citrus-soy glaze, toasted sesame, ginger, micro greens	
JAPANESE SCALLOPS 'A LA PLANCHA'   	690
Crunchy wasabi peas mashed, caviar, balsamic tomato, garlic sourdough bread	
* HB SUPPLEMENT 420	

Soups

IRISH MUSSEL BOUILLABAISSSE  	380
Truffle oil, crusty baguette, rouille sauce	
SUPER GREEN  	260
Spinach, asparagus, watercress, green beans, zucchini, avocado oil	
toasted sourdough bread	
CRAB MEAT, ASPARAGUS  	280
Boiled asparagus sticks, sesame oil, coriander	
TOM YUM KUNG  	360
Galangal, lemongrass, heirloom tomato, green chili, coriander, coconut cream	

Cold Seafood Tower

(suitable for 2 people, order must be placed at least 4 hours in advance)



Whole chilled poached lobster (600g), freshly shucked oysters (4 pcs), ceviche Japanese scallop, Norwegian salmon sashimi (4 pcs), chilled tiger prawn (4 pcs), chilled local green mussel (4 pcs)	2,400
<i>Served with cocktail sauce, wasabi mignonette sauce, lemon wedges</i>	
* HB SUPPLEMENT 800	

Classics

SURF & TURF   	1,600
200g dry-aged Australian Black Angus Striploin 28 days, 1/2 lobster tail, Dalat Hasselback potato, baby carrot, asparagus, porcini mushroom sauce * HB SUPPLEMENT 800	
GRILLED JAPANESE WAGYU STRIPLOIN A5  	1,800
Saffron mashed potato, baby carrot, broccoli, green peppercorn sauce, French bean * HB SUPPLEMENT 1,000	
CRISPY PORK BELLY    	420
Garlic kale, baby carrot, kumquat apple sauce	
CRUSTED MACADAMIA BARRAMUNDI   	480
Rabe broccoli, burned sweet corn, sauce vierge	
BAKED CHICKEN BREAST   	420
Fresh mozzarella cheese, beef tomato, pesto dip, roasted pink potato	
SEARED GARLIC BUTTER LOBSTER TAIL   	1,600
Burned romaine lettuce, heirloom tomato, baby potato, seafood bisque sauce * HB SUPPLEMENT 800	
CHEESE TTEOKBOKKI    	320
Korean spicy chili sauce, mozzarella, scallion, sesame	

Lau Tha Phan Thiet



"PHAN THIET" HOT POT     	880
<i>(Suitable for 02 persons)</i> White sardine, vegetables, egg, pork belly, peanut sauce, rice cracker * HB SUPPLEMENT 480	

Sharing

For optimal service, please ensure your order is made at least two hours in advance

AUSTRALIAN BLACK ANGUS TOMAHAWK  	4,200
1,200g green peppercorn & chimichurri choice of 2 sides	
* HB SUPPLEMENT 2,600	
AUSTRALIAN BLACK ANGUS FLANK STEAK  	1,200
500g chimichurri & red wine choice of 2 sides	
* HB SUPPLEMENT 800	
SALT-CRUSTED WHOLE SEABASS  	1,200
Lemon-butter, sauce vierge choice of 2 sides	
* HB SUPPLEMENT 800	
GRILLED SEAFOOD PLATTER  	2,800
Garlic & butter whole lobster, jumbo shrimp, local green mussel with spring onion confit, cheese crusted oysters choice of 2 sides	
* HB SUPPLEMENT 1,200	

Sides

Choice of 2 sides per dish

STARCH

Parmesan-Truffle Fries
Truffle Mashed Potato
Egg Fried Rice / Noodles
Sweet Potato Fries
Roasted Duck Fat Potato
Garlic Pasta

VEGETABLES

Sauteed Spinach
Sauteed Mushrooms
Side Mixed Organic Green Salad
Sauteed Corn
Grilled Asparagus
Roasted Market Vegetables

Sweets

SEASONAL FRUIT	160
Mint, chili & salted	
CHOCOLATE LAVA (20 mins preparation)  	250
Strawberry, icing sugar, coconut ice cream	
CHARCOAL LEMON TART  	210
Meringue, cranberry relish, vanilla ice cream	
DULCE DE LECHE CHEESECAKE  	250
Berry compote	
VIETNAMESE COCONUT COFFEE   	230
Coconut panna cotta, coffee cream, crispy coconut, passion fruit sauce	
WHITE CHOCOLATE MOUSSE  	230
Mint	
ICE CREAM	
Choice of flavors: Vanilla / Chocolate / Strawberry / Red Berries / Brownie / Salted Caramel / Choco Mint / Blackcurrant with Phu Quoc Pepper 	
- Per scoop	100
- 2 scoops	130